



MAGIMIX 1%

“美極牌1%” 麵包改良劑

冷控麵糰適用



LESAFFRE

樂斯福(遠東)有限公司
LESAFFRE (FAR EAST) LIMITED

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產品：

它是一種高品質濃縮粉狀改良劑，可用於製作各式麵包以加強攪拌效果，適用於一般麵包用麵粉。

成份：

小麥粉、乳化劑、維生素C、酵素。

用量：

100公斤麵粉用500-1000公克美極牌麵包改良劑（即0.5%-1%）

用法：

在攪拌前將美極牌麵包改良劑直接與麵粉混和，後加入其他原料攪拌。

效果：

(A) 麵糰方面：

- 促進攪拌效果，使麵糰平滑柔軟，不易黏連攪拌器。
- 改良麵糰，使其體積增強，鞏固穩定麵糰。
- 改善麵筋強度，提高麵粉質素。
- 增強伸展能力及擴大性，使其在發酵時能達到理想體積。

(B) 麵包方面：

- 增加麵包的體積及外觀。
- 皮薄，包心更柔軟及色澤雪白。（方包及脆皮麵包）
- 色澤金黃，體積更大而輕身。
- 涼後，表皮能保持鬆脆。（脆皮麵包）
- 維持麵包不會變形，增加保鮮度。
- 包心結構，幼滑，細孔。

貯藏：

保存在清涼乾爽地方溫度約為25°C

包裝：

每包5公斤厚紙袋裝。

MAGIMIX 1%

DESCRIPTION:

MAGIMIX 1% is an all-purpose bread improver. Its excellent performance in all types of bread baking is recognised by the most demanding professionals.

MAGIMIX 1% acts at each stage of production, from the dough's development during mixing to the actual baking.

INGREDIENTS:

Wheat flour, Emulsifier, Ascorbic Acid, Enzymes.

ADVANTAGES

FOR THE BAKER:

- Increases hydration,
- Gives the dough greater elasticity,
- Develops a more even fermentation,
- Increases tolerance and dough volume.

ADVANTAGES

FOR THE CONSUMER:

- Enhances appearance and flavour.
- Longer shelf life.

REMARKS:

MAGIMIX 1% is readily adapted to your recipes and baking process. For specific advice, you can depend on the close cooperation of our BAKING CENTRE and technician-demonstrators.

RECOMMENDATIONS:

The amount specified on the package must be respected. It varies from 0.5% to 1% on flour weight. A lower dosage will have no effect. However, an overdose, besides increasing your costs, can produce undesired results.

Blend **MAGIMIX 1%** directly with the flour or water before mixing.

STORAGE:

To ensure best results, store **MAGIMIX 1%** in a cool and dry place (25°C max)

PACKING:

Bag of 5kg.



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